

# Creative Cooking Class

In this handout are some appetizer and dessert recipes along with some prep suggestions and general prep and total time until an item is ready. Most of the ideas were taken from the Kraft Food & Family Magazine. You can get a free subscription by going to [kraftfoods.com](http://kraftfoods.com)

## Luscious Cream Puffs (from [kraftfoods.com](http://kraftfoods.com))

PREP TIME: 30 min.

TOTAL TIME: 45 min.



½ pkg. (17.3 oz.) frozen puff pastry (1 sheet, thawed)

1 cup milk

1 pkg. (4-serving size) Jell-O Vanilla Flavor Instant Pudding & Pie Filling

½ cup thawed COOL WHIP Whipped Topping

1 square Baker's Semi-Sweet Baking Chocolate, melted

**PREHEAT** oven to 400 degrees F. Unfold pastry sheet on lightly floured surface; roll pastry to a 10-inch square. Cut into 9 (3-inch) rounds using cookie cutter or rim of glass. Put on ungreased baking sheet. Bake 10 min., cool completely.

**MEANWHILE**, pour milk into large bowl. Add dry pudding mix. Beat with wire whisk until well blended. Gently stir in whipped topping. Cover. Refrigerate 15 min.

**CUT** cream puffs horizontally in half. Spoon pudding mixture evenly into bottom half of cream puffs; cover with tops. Drizzle with melted chocolate. Serve immediately. Or cover and refrigerate until ready to serve.

**PREP SUGGESTIONS:** Have two students cut pastry and put in oven. At the same time, have another student make the pudding mixture; just after the cream puffs are cooled, have another student or two fill the puffs with the pudding mixture and have another student drizzle the chocolate.

To melt chocolate: Place in microwave at 30-second intervals and stir after every 30 seconds. It should take about 1 minute. Then, spoon mixture into a small zip-lock sandwich bag and cut a small hole in the end. Drizzle chocolate on the cream puffs using the sandwich bag as a pastry bag.

**CLASSROOM APPLICATION:** Desserts, Catering

**Easy Oreo Truffles** (from kraftfoods.com)

PREP TIME: 30 min.

TOTAL TIME: 1 hr 30 min. (including refrigerating) \*Can also be done in less time if you harden them (final step) in the freezer for a few minutes.



1 pkg. (1 lb., 2 oz.) Oreo Chocolate Sandwich Cookies, divided

1 pkg. (8 oz.) Philadelphia Cream Cheese, softened

2 pkg. (8 oz. Each) Baker's Semi-Sweet Baking Chocolate, melted

**CRUSH** 9 of the cookies to fine crumbs in food processor (or blender); reserve for later use. (Cookies can also be finely crushed in a resealable plastic bag using a rolling pin.) Crush remaining 36 cookies to fine crumbs; place in medium bowl. Add cream cheese; mix until well blended. Roll cookie mixture into 42 balls, about 1 inch in diameter.

**DIP** balls in chocolate; place on wax paper-covered baking sheet (Any leftover chocolate can be stored at room temperature for another use.) Sprinkle with reserved cookie crumbs.

**(Have someone sprinkle the crumbs on the dipped truffles immediately after being dipped. The chocolate hardens pretty fast and the crumbs won't stick if you wait very long.)**

**(I only melt 1-2 squares at a time. You may only use 1-1 1/2 pkgs. of the baking chocolate)**

**REFRIGERATE** until firm, about 1 hour. Store leftover truffles, covered in refrigerator. (I've also noticed that you can put them in the freezer for a few minutes until the chocolate gets hard.)

Makes 3-½ doz. Or 42 servings. 1 truffle each

**HOW-TO:** For easy dipping, place truffle balls in melted chocolate to coat; roll if necessary. Lift truffle from chocolate using 2 forks (this will allow excess chocolate to run off) before placing on wax paper.

**DO AHEAD:** Crush OREOS and store in two separate bags (label-9 crushed cookies AND 36 crushed cookies)

**CLASSROOM APPLICATION:** Desserts, Entertaining with a small amount of ingredients

**Black Cherry JELL-O Poke Cake** (from kraftfoods.com)

PREP TIME: 30 min.

TOTAL TIME: 4 hour 30 min. (including refrigerating)\*See DO AHEAD at the end of the recipe.

2 baked (9-inch) round white cake layers, cooled

2 cups boiling water

2 pkg. (4-serving size each) or 1 pkg. (8-serving size) Jell-O Brand Black Cherry Flavor



sugar Free Low Calorie Gelatin (or regular)

1 tub (8 oz.) Cool Whip Free Whipped topping, thawed (or regular)

**PLACE** both cake layers, top-sides up, in clean 9-inch round cake pans. Pierce layers evenly with large fork at ½-inch intervals.

**STIR** boiling water into dry gelatin mix in medium bowl at least 2 min. until completely dissolved. Pour evenly over cake layers. Refrigerate 3 hours.

**DIP** one of the cake pans in warm water 10-sec.; unmold onto serving plate. Spread with about 1 cup of the whipped topping. Unmold second cake layer; carefully place on first cake layer. Frost tops and side of cake with remaining whipped topping. Refrigerate at least 1 hour or until ready to serve. Decorate as desired. Store in refrigerator.

Makes 16 servings.

**JAZZ IT UP:** For colored frosting (to make it look more like a cherry cake), gently stir a few drops of food coloring into whipped topping before using.

**DO AHEAD:** A class period before, bake the cakes and have students poke and put Jell-O over each cake. The next class period, dump the cakes out of the pan and spread with cool whip (yummy and very easy).

\*Before you put the Jell-O on the cakes, make sure to run a knife around the edge of the cake pan (so it will come out). Another thing I've done is put parchment paper on the bottom of the pans. It makes it really easy for the cake to come out and helps speed up the process so you don't have to have the cake completely cool before pouring the Jell-O over the top.

**CLASSROOM APPLICATION:** Special Occasions, Entertaining, Desserts (Cake Baking)

**"Snickers" Doodles OR Chocolate Chip Surprise Cookies**

(Picture included in attachment)

BAKE TIME: 8-10 min.

2 ¼ cup flour

1 tsp. Baking soda

½ tsp. Salt

1 cup butter, softened at room temperature

½ cup sugar

¾ cup brown sugar

2 tsp. vanilla

1 egg

2 cups semi-sweet chocolate chips

1 pkg. Bite size snickers (not small candy bars, the tiny packages you can find around the holidays)

In a small mixing bowl, stir together flour, baking soda, and salt. Set aside. In a large mixing bowl, cream butter and sugar until light and fluffy. Add vanilla and egg. Beat well. Add dry ingredients to creamed mixture. Mix well. Add chocolate chips. Mix well. Roll a heaping tablespoon of dough in a ball. Place each ball 2 inches apart on an ungreased pan. Bake in preheated 350-degree oven for 8-10 minutes. Makes about 2 dozen cookies.

Okay, this is a regular chocolate chip cookie recipe. BEFORE you bake these cookies to make the "snicker"doodles, wrap the heaping tablespoon of cookie dough around a bite-size snickers bar. Bake as directed. They are gooey and yummy. I've also heard of people making these with Rolos and chocolate dough.

**DO-AHEAD:** Have your students make the dough the class period before (if you don't have much time) OR buy the pre-made cookie dough and wrap the dough around the snickers.

**CLASSROOM APPLICATION:** Creative Foods (let students "design" their own cookies using basic dough recipes you let them pick from and different types of candy (Rolos, snickers, 3 musketeers, etc.)

### **Fruit Pizza**

(Not Pictured)

PREP TIME: approx. 20 min.

TOTAL TIME: 30 min.

1 pkg. Pre-made sugar cookie dough OR see recipe I've included

8 oz. Cream Cheese

1 cup brown sugar

1 tsp. Vanilla

1-2 cups thawed cool whip

A variety of fruit (strawberries, grapes, mandarin oranges, bananas, whatever you like)

**BAKE** pre-made dough OR Mix cookie dough as indicated on recipe and bake. Cool.

**COMBINE:** Cream cheese, brown sugar, vanilla, and cool whip to desired texture. OR use your own fruit dip or cream cheese frosting recipe and add cool whip.

**SPREAD** cream cheese mixture on cooled crust.

(Sugar Cookie recipe)

1 c. butter or margarine

1 c. sugar

2 eggs

1 Tbsp. Milk

1 tsp. Vanilla

3 c. flour

1 Tbsp. Baking powder

**CREAM** butter and sugar.

**ADD** eggs, milk, and vanilla.

**ADD** flour and baking powder.

**BAKE** at 350 for 8-10 minutes.

**DO AHEAD:** Make cookie dough in advance OR make and bake. The next class period, frost and decorate (with fruit).

**APPLICATION:** Fruit: flavor & variety, simple entertaining

**Chocolate-Mint Parfait** (from kraftfoods.com)

PREP TIME: 15 min.

TOTAL TIME: 30 min.



2 cups cold milk

¼ tsp. Peppermint extract

1 pkg. (4-serving size) JELL-O Chocolate Flavor Instant Pudding & Pie Filling

6 drops green food coloring

1 cup thawed COOL WHIP Whipped Topping

POUR milk and peppermint extract into medium bowl. Add dry pudding mix. Beat with wire whisk 2 min. or until well blended; set aside.

ADD food coloring to whipped topping; stir gently until well blended. Layer pudding and whipped topping alternately in 6 parfait glasses.

REFRIGERATE at least 15 min. before serving.

**APPLICATION:** Entertaining, Holidays (pink and green for Easter, pink for Valentine's, green for St. Patrick's, etc.)

## Appetizer Recipes

### **Mediterranean Marinated Cheese** (from kraftfoods.com)

(Picture included in attachment)

PREP TIME: 10 min.

TOTAL TIME: 1 hour 10 min. (including refrigerating)

1 pkg. (8 oz.) Philadelphia Cream Cheese

½ cup Kraft Sun-Dried Tomato Vinaigrette Dressing

2 cloves garlic, sliced

3 small sprigs fresh rosemary, stems removed (can also use dry rosemary)

6 sprigs fresh thyme, cut into pieces (can also use dry thyme)

1 tsp. Black peppercorns

Peel of 1 lemon, cut into thin strips

**CUBE** cream cheese into about 36 pieces. Place in 9-inch pie plate.

**ADD** remaining ingredients; toss lightly. Cover.

**REFRIGERATE** at least 1 hour or up to 24 hours. Serve with Nabisco Crackers, crusty bread or pita chips.

Makes 18 servings, 2 pieces each.

**DO AHEAD:** You can either make this at the beginning of the class period and then have your lecture, or make the class period before. (Let the students eat as you talk or discuss). It still tastes great after a few days (in my opinion.)

**CLASSROOM APPLICATION:** Entertaining, fun snacks (spring or summer-time treats). It's also a fun thing to show your students how simple it can be to make fun foods.

**Shake 'n Bake Coconut Shrimp** (from kraftfoods.com)

PREP TIME: 10 min.

TOTAL TIME: 20 min.



1 cup Baker's Angel Flake Coconut, toasted

1 pkt. Shake 'N Bake Extra Crispy Seasoned Coating Mix

¼ tsp. EACH curry powder and ground red pepper (cayenne)

1 lb. fresh or thawed frozen extra large shrimp (16-20 count) cleaned

1 egg, lightly beaten

**PREHEAT** oven to 400 degrees F. Combine coconut, coating mix, curry powder and red pepper in shallow bowl.

**DIP** shrimp in egg, and then roll in coconut mixture until evenly coated on all sides.

**BAKE** 10-12 min. or until shrimp are cooked through. Serve with chutney or sweet-and-sour sauce, if desired. (Can also serve with baked potatoes and a salad as a meal). (Bake on Parchment Paper for less clean up)

Makes 6 servings, about 3 shrimp each.

**DO-AHEAD:** Make sure the shrimp is thawed if frozen. You could also have students measure out the dipping mixture the class-period before making). (Dipping mixture: coconut, Shake 'n Bake, curry powder, cayenne pepper)

**CLASSROOM APPLICATION:** Entertaining, Seafood

**Super Skins** (from kraftfoods.com)

PREP TIME: 15 min.

TOTAL TIME: 34 min.



6 medium baking potatoes (about 2 lb.), baked

2 Tbsp. Oil (Or Cooking spray)

½ lb. (8 oz.) Velveeta Pasteurized Prepared Cheese Product, cut into ¼-inch cubes (OR use shredded cheddar cheese)

4 slices Oscar Mayer Bacon, cooked, crumbled (OR use small pieces of lunchmeat ham)

½ cup Breakstone's or Knudsen Sour Cream

¼ cup sliced green onions (about 1 medium)

**PREHEAT** oven to 375 degrees F. Cut potatoes in half lengthwise; scoop out centers, leaving ¼-inch-thick shells. (Reserve centers for another use.) Cut shells in half crosswise.

**PLACE** shells skin-sides down on ungreased baking sheet; brush insides of shells lightly with oil.

**BAKE** 15 min. or until golden brown. Top evenly with Velveeta and bacon. Bake an additional 4 min. or until Velveeta is melted. Top evenly with sour cream and onions.

Makes 2 doz. or 24 servings, 1 appetizer each.

**DO-AHEAD:** Save time by baking the potatoes the day before you need these appetizers. Store, covered, in the refrigerator until ready to use. Cut in half to prepare the potato shells; continue as directed.

**CLASSROOM APPLICATION:** Grains & Starches, Entertaining

## **Cheese 'N Ham Spirals** (from Kraftfoods.com)

PREP TIME: 15 min.

TOTAL TIME: 29 min.



1 egg  
1 Tbsp. Water  
1 sheet frozen puff pastry (1/2 of 17-¼ oz. Pkg.) thawed  
¼ cup Kraft 100% Grated Parmesan Cheese, divided  
¼ tsp. Ground red pepper (cayenne)  
8 slices Oscar Mayer Shaved Smoked or Brown Sugar Ham (OR use Deli Roast Beef)

**PREHEAT** oven to 400 degrees F. Beat egg and water until blended; set aside. Unfold pastry on lightly floured surface. Roll into 14x10-inch rectangle; cut in half lengthwise. Brush both pastry halves lightly with some of the egg mixture. (If you're short on time or space, place in the parchment covered pan and spread as much as you can to make approx. 14x10").

**SPRINKLE** 3 Tbsp. Of the cheese and the pepper evenly over one of the pastry pieces; cover with ham slices. Place remaining pastry piece, egg-side down, over ham. Roll gently with rolling pin to seal. Brush with additional egg mixture.

**ROLL** up tightly to form a 14-inch log, starting at one of the long sides. Cut log crosswise into 24 slices. Place, cut-sides down, on parchment-covered baking sheet. Brush with remaining egg mixture; sprinkle with remaining 1 Tbsp. Cheese.

**BAKE** 12-14 min. or until golden brown. Serve warm or at room temperature.

Makes 12 servings, 2 spirals each.

**DO AHEAD:** Prepare as directed except for baking. Wrap securely; freeze. When ready to serve, defrost; slice and bake as directed. (Can be done one class-period in advance.)

**CLASSROOM APPLICATION:** Entertaining, Main Meals (Serve with a baked potato, a salad and fruit or vegetables and serve 4-6 spirals per person).

**Stuffed Mushrooms** (Not pictured)

PREP TIME: 10-15 min.

TOTAL TIME: 15-20 min.

8 oz. Cream cheese  
1 pkg. Jimmy Dean Sausage (approx. 12 oz.)  
2 lb. Mushrooms (clean with a damp paper towel)

**FRY** sausage.

**ADD** cream cheese.

**MIX** well.

**REMOVE** stems from mushrooms.

**STUFF** mushrooms with cream cheese and sausage mixture. Broil on cookie sheet for 5 minutes.

\*You may cut the stems really small and mix them with the cream cheese and sausage mixture or set aside for a later use.

**DO AHEAD:** Fry the sausage and combine with cream cheese.

**CLASSROOM APPLICATION:** Entertaining, Catering

**Veggie Snack** (Picture included in attachment)

PREP TIME: 15-20 min. (depending on how much cutting you do)

TOTAL TIME: 25-30 min.

2 cans crescent rolls  
1 pkg. Ranch dressing mix (i.e.: Hidden Valley dry mix)  
8 oz. Pkg. Cream cheese  
½ cup sour cream  
½ cup mayonnaise

Finely chopped vegetables or other toppings (carrots, broccoli, cauliflower, green pepper, and celery) grated cheese, olives or anything else you like.

**ROLL** out onto a large greased jellyroll pan (10 X 15 x 1”).

**BAKE** at 350 for 9-10 minutes until golden brown. It may only slightly brown.

**MIX** together ranch dressing, cream cheese, sour cream and mayonnaise and spread on cooled crust in a thin layer.

**TOP** with any of your favorite vegetables or toppings (a colorful variety is nice).

\*Leftovers need to be refrigerated.

**DO-AHEAD:** Chop vegetables, grate cheese, even bake the crust the day before if you like.

**CLASSROOM APPICATION:** Teaching color and food groups (cheese, crust, vegetables),  
Entertaining